

Blueberry BBQ Sauce

2 cups Knouse Blueberry Pie Topping and Filling (G# 73702)

$\frac{3}{4}$ cup ketchup

$\frac{1}{2}$ cup Musselmans red wine vinegar (G# 33891)

$\frac{1}{2}$ cup packed light brown sugar

1 tablespoon honey (or hot honey if you want to kick it up a notch)

1 tsp minced garlic

1 tsp Baron Spice Crushed Red Pepper Flakes (G# 84816)

1 tsp Baron Spice Café Grind Black Pepper (G# 84731)

Add all the ingredients for the sauce into a saucepan

Bring the mixture to a boil over med-high heat, stirring constantly

Reduce heat to low and simmer for 1 hour, stirring occasionally until sauce is slightly thickened

Remove from the heat. Cool slightly and place in food processor or blender and puree. Alternatively you can use an immersion blender, but be careful of splatter

Cool to room temperature, then refrigerate until ready to use.

Serving suggestions:

- Sauce for wings, pork, ribs and more
- BBQ Chicken Pizza – blueberry bbq sauce, chicken, sliced red onion, Monterey jack cheese